
ZYMAFLORE X5

Yeast for the production of technological white wines with a high aromatic intensity (thiol-type varietal aromas, fermentation aromas).

SPECIFICATIONS

ZYMAFLORE X5 is a strain derived from breeding, combining excellent revelation of thiol-type **varietal aromas** (particularly 4MMP) and high **fermentation aroma** production. Perfectly suited to the production of modern (Popular Premium, Premium), fresh and **complex** white wines, guaranteeing fermentation security even under difficult conditions: low turbidity, low temperature.

GENOLOGICAL PROPERTIES

Fermentation characteristics :

- Tolerance to alcohol: up to 16% vol.
- Medium to high nitrogen requirements.
- Tolerance to low temperature: from 13°C*.
- Tolerance to low turbidity (< 50 NTU).
- Low production of volatile acidity and H₂S.

Aromatic characteristics :

Complex and intense aromatic profile:

- Very high revelation of thiol-type varietal aromas (4MMP, 3MH, 3MHA: boxwood, citrus, tropical fruits).
- Good production of fermentation aromas (AI, APE, PE: fruity, floral).

* It is of course possible to add yeast at 8-10°C after settling; it is essential that the yeast is acclimatised to the temperature by consecutive addition of portions of the juice.

EXPERIMENTAL RESULTS

Trial at LAFFORT experimental centre, Bordeaux region.

Sauvignon blanc, 2005.

Potential alcohol: 13 %vol, 40 NTU, fermentation temperature 16°C, nitrogen correction to 180mg/L.

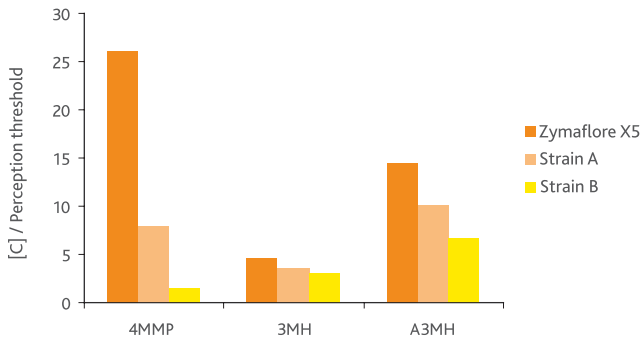
Yeast addition at 20g/hL, positive implantation controls.

Fermentation in 10 days, Volatile Acidity 0.19 g/L H₂SO₄ on average.

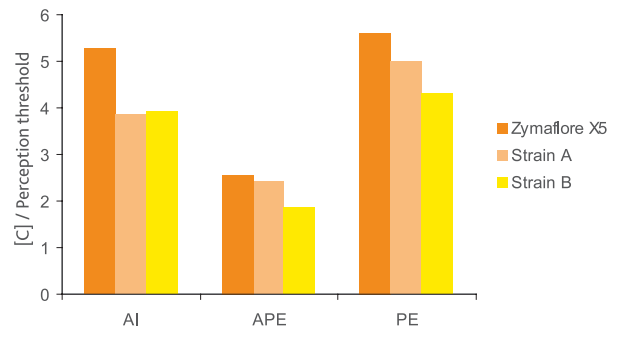


LAFFORT

l'œnologie par nature



Revelation of varietal aromas (thiols) by different yeasts.
4MMP: boxwood - 3MH: citrus - 3MHA: tropical fruit



Production of fermentation aromas by different yeasts.
AI: banana - APE; PE: floral

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- Please refer to the Technical Booklet « Good alcoholic fermentation management » for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

- 20 g/hL

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and in order to minimise volatile acidity formation use **SUPERSTART®/DYNASTART®** in the rehydration water.

STORAGE

In original, unopened packaging. Use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box.

10 kg vacuum bag

